Model GC512

Chefmate

OWNER & OPERATOR INSTRUCTION MANUAL

Model #_____

Serial #_____

FOR CHEFMATE SLICER MODEL GC512

For Service on your Slicer

1. Visit our website at www.globeslicers.com (select Service button)

2. Or...Call Globe service department 937-297-7247 and ask for the contact information for your local service company.

- IMPORTANT SAFETY NOTICE -

This manual contains important safety instructions which must be strictly followed when using this equipment.

- NOTICIA IMPORTANTE -

Este Manual contiene importantes instrucciones de seguridad que deben ser seguidas el pie de la letra cuando utilice esta maquina.

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Ó **Globe Food Equipment Company, 2005**

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ATTENTION OWNERS AND OPERATORS!

Globe's equipment is designed to provide safe and productive processing of food products as long as the equipment is used in accordance with the instructions in this manual and is properly maintained. Importantly, unless the operator is adequately trained and supervised, there is a possibility of serious injury. Owners of this equipment bear the responsibility to make certain that this equipment is used properly and safely, strictly following all the instructions contained in this manual and the requirements of local, state or federal law.

Owners should not permit anyone to touch this equipment unless they are over 18 years old, are adequately trained and supervised, and have read and understood this manual. Owners should also ensure that no customers, visitors or other unauthorized personnel come in contact with this equipment. Please remember that Globe cannot anticipate every circumstance or environment in which its equipment will be operated. It is the responsibility of the owner and the operator to remain alert to any hazards posed by the function of this equipment -- particularly the sharp knife blade and all moving parts. If you are ever uncertain about a particular task or the proper method of operating this equipment, ask your supervisor.

This manual contains a safety tips section listing a number of precautions to follow to help promote safe use of this equipment. Throughout the manual you will see additional warnings to help alert you to potential hazards.

Warnings affecting your personal safety are indicated by:

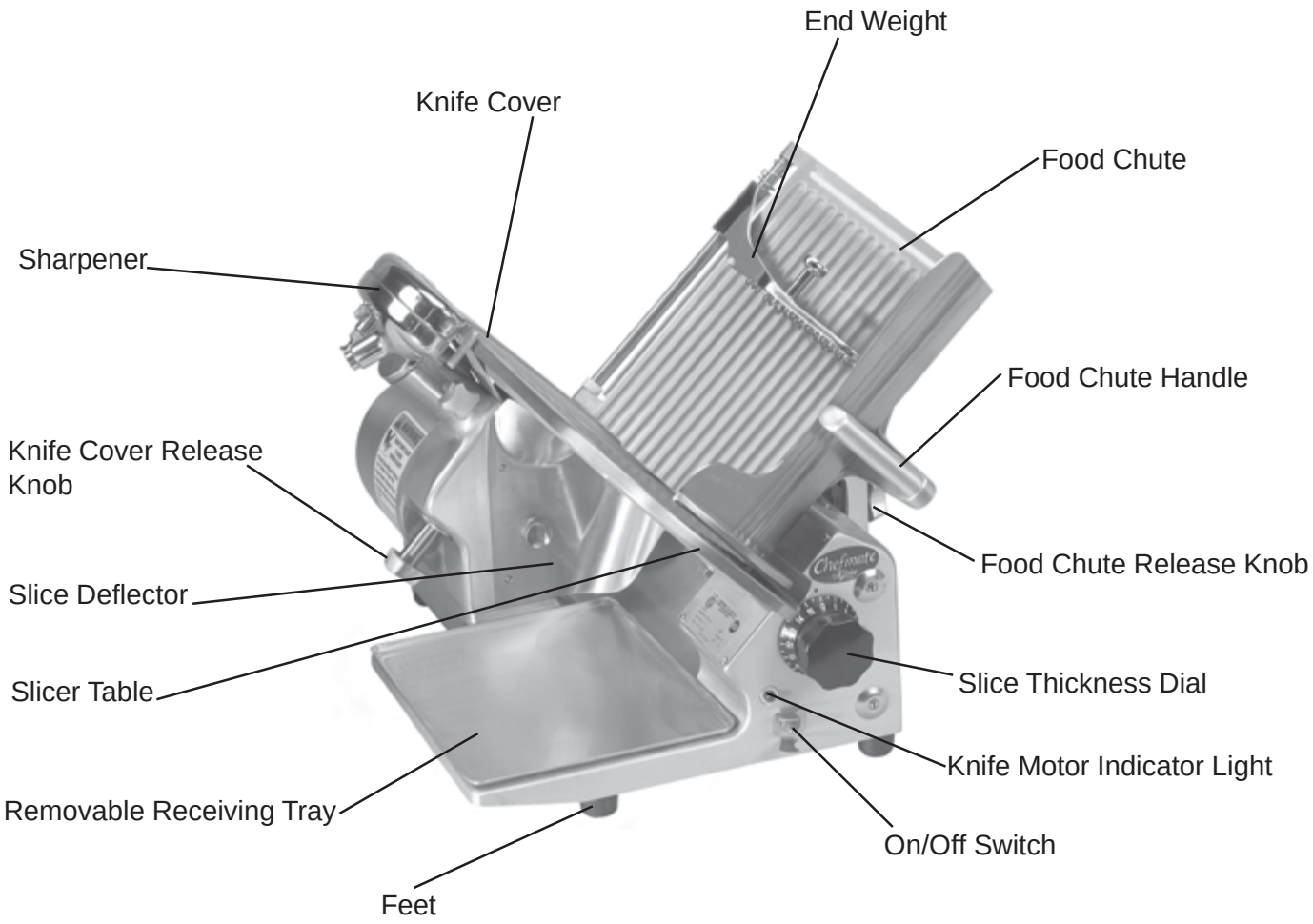
or

Warnings related to possible damage to the equipment are indicated by:

Make certain that the manual and Chefmate safety tips card are available for easy reference by an operator. Globe has put a warning label in the English language on its slicers. Spanish warning labels are available upon request to Globe. If any warning label, manual, or safety tips card becomes misplaced, damaged, or illegible, or if you require additional copies, please contact your nearest representative or Globe directly.

Please remember that this manual or the warnings do not replace the need to be alert, to properly train and supervise operators, and to use common sense when using this equipment.

KEY COMPONENTS OF THE SLICER



CHEFMATE SLICER SAFETY TIPS

WARNING

SHARP KNIFE BLADE

TO AVOID SERIOUS PERSONAL INJURY:

- **NEVER** touch this slicer without training and authorization from your supervisor or if you are under 18 years old. Read owner and operator instruction manual first.
- **ONLY** install on level nonskid surface in clean, well-lighted work area away from children and visitors.
- **ALWAYS** ground slicer utilizing proper power source.
- **NEVER TOUCH KNIFE**. Keep hands and arms away from all moving parts.
- **NEVER OPERATE** without knife cover and knife ring guard securely installed.
- **ONLY USE FOOD CHUTE HANDLE** to push food chute during slicing.
- **ONLY USE THE END WEIGHT, NOT YOUR HAND**, to hold food products when slicing. Never put you hand on or around food chute when slicer is on.
- **DO NOT CATCH SLICES WITH YOUR HAND**. Let slices drop on paper-covered receiving area.
- **ALWAYS** turn off slicer and turn slice thickness dial completely clockwise after each use.
- **BEFORE CLEANING SLICER TABLE AND KNIFE**, turn off and unplug slicer and turn slice thickness dial clockwise to closed position.
- **BEFORE CLEANING, SERVICING, OR REMOVING ANY PARTS**, always turn off and unplug slicer and turn slice thickness dial clockwise to closed position.
- **USE ONLY CHEFMATE SLICER ACCESSORIES** properly installed.

INSTALLATION

UNPACKING:

Unpack the slicer immediately after receipt. If the machine is found to be damaged, save the packaging material and contact the carrier within fifteen (15) days of delivery. Immediately contact your source of the equipment.

You should receive with the slicer, rubber feet, oil, warranty card, safety tips card, and an owner and operator instruction manual. Contact Globe or your local supplier if you did not receive all of these materials.

TO AVOID SERIOUS PERSONAL INJURY PROPERLY INSTALL SLICER IN ADEQUATE WORK AREA

- **ALWAYS** install equipment in a work area with adequate light and space.
- **ONLY** operate on a solid, level, nonskid surface.
- **NEVER** bypass, alter, or modify this equipment in any way from its original condition.
- **NEVER** operate slicer without all knife guards and covers securely installed.
- **NEVER** operate slicer without all warnings attached.

INSTALLATION:

1. Read this manual thoroughly before installation and operation. **DO NOT** proceed with installation and operation if you have any questions or do not understand anything in the manual. Contact your local representative or Globe **first**.
2. Remove the slicer from the corrugated box.
3. Make sure the rubber feet are firmly tightened.

NEVER USE SLICER WITHOUT RUBBER FEET INSTALLED.

4. Select a location for the slicer that has a level, solid, nonskid surface and a well-lighted work area that is away from children and visitors.

USE AT LEAST TWO PEOPLE TO LIFT THE SLICER UP TO THE OPERATING LOCATION. NEVER ATTEMPT TO LIFT THE SLICER ALONE.

INSTALLATION AND PROPER GROUNDING

THIS MACHINE IS PROVIDED WITH A THREE-PRONG GROUNDING PLUG. THE OUTLET TO WHICH THIS PLUG IS CONNECTED MUST BE PROPERLY GROUNDED. IF THE RECEPTACLE IS NOT THE PROPER GROUNDING TYPE, CONTACT AN ELECTRICIAN. DO NOT UNDER ANY CIRCUMSTANCES CUT OR REMOVE THE THIRD GROUND PRONG FROM THE POWER CORD OR USE ANY ADAPTER PLUG (Fig. 7-1 and Fig. 7-2).

5. Post the Chefmate slicer safety tips within easy view of the operator.

6. Inspect the slicer to ensure all parts have been provided.

7. Make sure the knife cover and sharpener are in place.

8. Make sure the warning label is properly positioned and legible and the owners manual is available near the slicer.

9. Complete warranty card and mail to Globe.

10. Clean the slicer using the procedures outlined in the cleaning section (pages 9 and 10) prior to using the slicer.

11. Contact your local representative or Globe directly if you have any questions or problems with the installation or operation of this slicer.

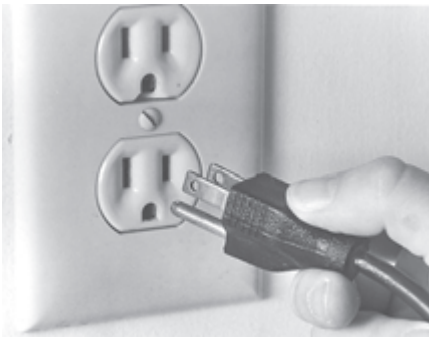


Figure 7-1 Correct

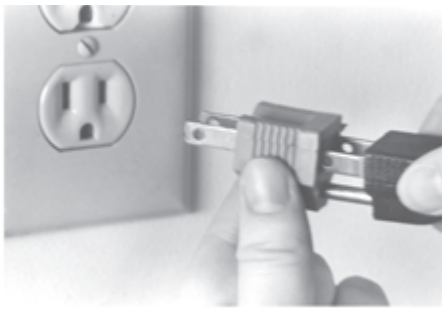


Figure 7-2 Incorrect

OPERATING INSTRUCTIONS

SHARP KNIFE BLADE

TO AVOID SERIOUS PERSONAL INJURY:

- **NEVER** touch this slicer without training and authorization from you supervisor or if you are under 18 years old. Read owners and operators manual first.
- **ALWAYS** keep hands and arms away from knife and all moving parts.
- **NEVER** use slicer without all guards and parts in place.
- **ALWAYS** use the end weight, not your hand, to hold food products when slicing.
- **ONLY USE** the food chute handle to push the food chute during slicing.
- **ALWAYS** turn off slicer and turn slice thickness dial completely clockwise after each use.
- **ALWAYS** turn off slicer and unplug slicer before cleaning, dismantling, or servicing.

MANUAL SLICER OPERATION:

1. With the slicer turned off, pull the food chute completely toward you and place the food product on the food chute. Slice only boneless, unfrozen product with the slicer. Use the end weight to hold the food product in place.
2. Make sure all knobs are tightened prior to using the slicer.
3. Rotate the slice thickness dial counterclockwise to the desired slice thickness. After slicing is complete, always turn the slice thickness dial completely clockwise to close the slicer table.
4. Turn slicer on.

DO NOT hold the food product with your hand. Never put your hand on or around the food chute when the slicer is on. The food chute handle is the only part of the slicer you should touch while slicing.

5. Use the food chute handle to manually push the food chute back and forth. The food chute handle is the only part of the slicer you should touch while slicing. Do not catch slices with your hand. Let slices drop on the paper covered receiving area.

If a product needs to be adjusted during slicing, ALWAYS turn off slicer. Close the slicer table, and pull the food chute all the way towards you prior to adjusting the product and the end weight.

6. Turn off slicer after each use and always turn slice thickness dial completely clockwise to close the slicer table.
7. Pull the food chute completely towards you, close the slicer table, if you have not already done so, and remove the product from the food chute.

CLEANING

SHARP KNIFE BLADE

TO AVOID SERIOUS PERSONAL INJURY:

- **ALWAYS** turn off slicer and unplug the power cord before cleaning or servicing.
- **NEVER** attempt to clean slicer with the blade running.
- **ALWAYS** turn slice thickness dial completely clockwise to close the slicer table and covers the knife edge.

Your slicer should be cleaned and sanitized as often as necessary or at least once per day. Slicer components are easily disassembled without the use of special tools. **NOTE**: It may be desirable to wear non-cutting safety gloves during the cleaning operation.

CAUTION

- **DO NOT** put components in dishwasher.
- **DO NOT** hose down or pressure wash any slicer part.
- **DO NOT** use bleach or other caustic/strong detergents on the slicer base or components.

DISASSEMBLY & CLEANING:

To begin the cleaning procedure, disassemble the following components:

1. **FOOD CHUTE**: Remove the food chute by turning the food chute release knob (Fig. 9-1) **ONLY two turns counterclockwise**. Lift the food chute straight up off of the slide arm (Fig. 9-2).

Figure 9-1

DO NOT turn the food chute release knob more than two turns. Complete removal of the knob will cause the slicer to not operate properly.

2. **SLICE DEFLECTOR**: The slice deflector can be removed by unscrewing the screw knob.
3. **PRODUCT RECEIVING TRAY**: Remove the product receiving tray from the base of the slicer for cleaning.

Figure 9-2

CLEANING

CAUTION

- **DO NOT put components in dishwasher.**
- **Dilute detergent per supplier's instruction.**
- **DO NOT hose down or pressure wash any slicer part.**
- **DO NOT allow moisture to get into the knife hub.**
- **NEVER use a scrubber pad, steel wool, or abrasive material to clean the slicer.**
- **NEVER remove the sharpener from the slicer or immerse it in water.**
- **Clean the disassembled components with a mild detergent and warm water solution.**
- **DO NOT use bleach or other caustic/strong detergents on the slicer base or components.**

4. **KNIFE COVER**: The knife cover is removed by rotating the knife cover release knob counterclockwise until it releases. The knob will not come out completely (Fig. 10-1). While holding the knobs on the knife cover, carefully lift the knife cover straight up away from the blade.

   NOTE: The slicer will not operate with the knife cover removed.

Figure 10-1

NEVER try to remove the knife from the slicer. It must remain on the slicer for proper operation, sharpening, and cleaning.

5. The knife ring guard must be cleaned. To clean the knife ring guard, soak a clean cloth in a mild detergent and warm water solution. Carefully insert the cloth between the knife and the knife ring guard (Fig. 10-2). While holding the cloth, work it along the entire back side of the knife, between the knife and knife ring guard. Repeat this procedure as needed. A nylon brush can also be used if preferred.

6. The knife must be cleaned. **Carefully** wash and rinse the top and bottom of the knife by wiping from the **center of the knife outward** (Fig. 10-3).

Figure 10-2

7. Carefully replace the knife cover over the blade. Hold the knife cover with one hand while securely tightening the release knob with the other hand.

8. With the slicer table completely closed, wipe the slicer table off by starting at the knife and pulling toward you. **Never** wipe the slicer table toward the knife.

9. Clean and wipe down the entire slicer. Use a mild sanitizer if required. Do no use bleach or other caustic/strong detergents on the slicer base or components.

Figure 10-3

10. Reinstall all disassembled components after they are clean and dry. Make sure all knobs are securely fastened.

KNIFE SHARPENING

SHARP KNIFE BLADE

TO AVOID SERIOUS PERSONAL INJURY:

- **NEVER** touch rotating knife.
- **ALWAYS** keep hands clear of all moving parts.
- **ALWAYS** turn off slicer and turn slice thickness dial completely clockwise before sharpening.
- **NEVER** sharpen slicer unless all guards are installed.

GENERAL:

1. Symptoms of a dull knife are excess waste/or a “tail” on the unsliced portion remaining in the food chute.

2. The knife needs to be sharpened periodically to provide consistent slices and maximum food product yield. Sharpening the knife lightly every few days is more efficient than heavy sharpening at less frequent intervals.

PREPARING TO SHARPEN:

1. Turn the slicer off and unplug the power cord.

2. Turn the slice thickness dial completely clockwise so the slicer table covers the knife edge.

3. Clean and dry both sides of the knife before sharpening, following instructions for knife cleaning on pages 9 and 10.

Figure 11-1

BE ALERT, the next step will expose the knife.

4. Loosen the sharpener release knob located at the side of the sharpener (Fig. 11-1). The sharpener will spring to the up position.

5. Push the sharpener forward (toward the knife) until the knife is centered between the two stones (Fig. 11-2).

Figure 11-2

KNIFE SHARPENING

6. With the sharpening stones centered over the knife, press down on the sharpener (Fig. 12-1) and while holding it down, lock it into place by retightening the sharpener release knob.

7. Plug in and turn on slicer.

8. Push the grinding stone button #1 (Fig. 12-2) so the stone sharpens the back side of the knife. Sharpen for 10-15 seconds then release the button.

9. Pull out on the honing stone button #2 (Fig. 12-2) and at the same time push in on button #1 (Fig. 12-2) to remove the rough burr which developed on the front side of the knife. Deburr for five seconds. Always finish sharpening with both stones.

Figure 12-1

10. Turn off and unplug slicer before inspecting.

11. Loosen the sharpener release knob.

12. Pull the sharpener back to its original position.

13. Push down on the sharpener and tighten the sharpener release knob to secure it in place.

14. Clean slicer as described on pages 9 and 10.

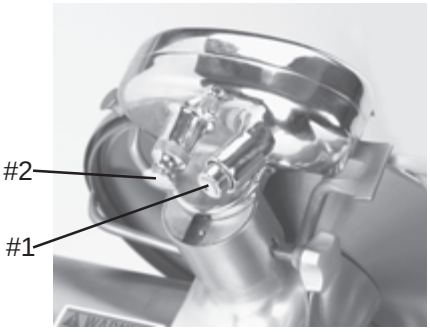


Figure 12-2

NOTE: As the knife is sharpened and the diameter gets smaller, it is important to adjust the slicer table inward toward the knife. The gap should be consistently 1/8” from knife.

SIMPLE MAINTENANCE AND REPAIR

SHARP KNIFE BLADE

TO AVOID SERIOUS PERSONAL INJURY:

- **ALWAYS** turn off slicer and unplug slicer before servicing.
- **NEVER** touch this slicer without training and authorization from your supervisor.
- **ALWAYS** keep hands clear of rotating knife and moving parts.
- **DO NOT** tamper with, bypass, or remove any safety devices, guards, or switches.
- **ALWAYS** turn off slicer and turn slice thickness dial completely clockwise after each use.
- **USE ONLY Chefmate** parts and accessories properly installed.

LUBRICATION:

Various slicer parts need to be lubricated periodically using Globe oil. Globe oil is a light, tasteless, odorless mineral oil that will not contaminate or impart odors or taste to sliced food products.

CAUTION

DO NOT USE VEGETABLE OIL TO LUBRICATE SLICER.
VEGETABLE OIL WILL DAMAGE THE SLICER!

Chute Slide Rods

It is necessary to lubricate the food chute slide rod with Globe oil weekly or when excessive drag is felt.

Figure 13-1

1. Close the slicer table.
2. Pull the food chute completely forward (toward the operator).
   NOTE: It is important that the food chute arm is as close as possible toward the operator so the oil reservoir is located under the oil hole (Fig. 13-1).
3. Add several drops of Globe oil into the oil hole.
4. Wipe off excess oil.
5. Move the food chute back and forth to distribute the oil.

SIMPLE MAINTENANCE AND REPAIR

⚠CAUTION

DO NOT USE VEGETABLE OIL TO LUBRICATE SLICER.
VEGETABLE OIL WILL DAMAGE THE SLICER!

Sharpener Shafts

It is necessary to lubricate the sharpener shafts with Globe oil weekly.

Figure 14-1

1. Loosen the sharpener release knob.
2. Push the sharpener forward and apply oil to the main shaft that the sharpener moves on (Fig. 14-1).
3. Move the sharpener back and forth to distribute the oil.
4. Remove the sharpener front cover (a screwdriver will be needed for this).
5. Put several drops of Globe oil on the shaft behind each sharpening stone.
6. Replace the sharpener front cover and secure it in place.
7. Pull the sharpener back to its original position.
8. Push down on the sharpener and tighten the sharpener release knob to secure it in place.
9. Wipe off any excess oil that drips onto the slicer.

End Weight Slide Rod

The end weight slide rod should be lubricated weekly with a few drops of Globe oil.

1. Apply a few drops of Globe oil to the slide rod (Fig. 14-2).
2. Slide the end weight up and down to distribute the oil.

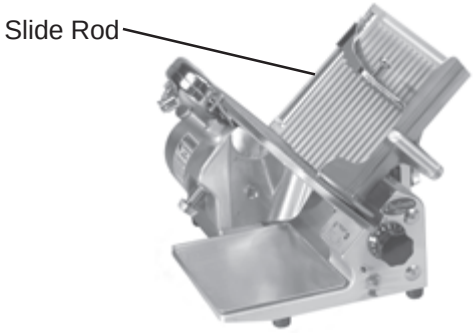


Figure 14-2

Globe recommends that an authorized Globe service company perform all adjustments and major maintenance.

By adequately maintaining your slicer, it will provide years of dependable service.

TROUBLESHOOTING GUIDE

SYMPTOM	CAUSE	SOLUTION
Slicer will not start	Slicer not plugged in	Plug in slicer
	Knife cover removed or not properly installed	Install knife cover and tighten the knife cover release knob
	Switch off	Turn switch on
Ragged cuts-poor yield	Dull knife	Sharpen knife-make sure knife and stones are clean
	Chipped knife	Sharpen or have new knife installed
	Knife-slicer table gap too wide	Call for service to adjust slicer table
	Knife too small	Have new knife installed
Metal rubbing knife	Knife cover	Tighten knife cover release knob
	Food chute	Tighten or adjust food chute
	End weight	Have defective end weight replaced
	Slicer table	Call for service to adjust slicer table
Hard to push food chute	No lubrication	Lubricate slide rods thoroughly with Globe oil. **No vegetable oil!**
Hard to sharpen	Stones dirty, wet or clogged with grease	Clean stones with soapy water and brush. Dry stones afterwards.
	Knife dirty	Clean top and bottom of knife
	Worn stones	Have stones replaced
	Stones not properly aligned	Have sharpener adjusted

LIMITED SLICER WARRANTY

Globe Food Equipment Company (“GFE”) warrants to the original purchaser of new equipment that said equipment, when installed in accordance with our instructions within North America and subjected to normal use, is free from defects in material or workmanship for a period of 1 year from installation or 18 months from actual shipment date, whichever date occurs first.

THIS WARRANTY IS IN LIEU OF ALL OTHER WARRANTIES, WHETHER EXPRESS OR IMPLIED. GFE EXPRESSLY DISCLAIMS ANY IMPLIED WARRANTY OF MERCHANTABILITY OR EXPRESS OR IMPLIED WARRANTY OF FITNESS FOR A PARTICULAR PURPOSE.

GFE’S OBLIGATION AND LIABILITY UNDER THIS WARRANTY IS EXPRESSLY LIMITED TO REPAIRING AND REPLACING EQUIPMENT WHICH PROVES TO BE DEFECTIVE IN MATERIAL OR WORKMANSHIP WITHIN THE APPLICABLE WARRANTY PERIOD. All repairs pursuant to this Warranty will be performed by an Authorized Designated GFE Service Location during normal working hours. IN NO EVENT SHALL GFE BE LIABLE FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES TO BUYER OR ANY THIRD PARTY, INCLUDING, WITHOUT LIMITATION, LOSS OF PROPERTY, PERSONAL INJURY, LOSS OF BUSINESS OR PROFITS OR OTHER ECONOMIC LOSSES, OR STATUTORY OR EXEMPLARY DAMAGES, WHETHER IN NEGLIGENCE, WARRANTY, STRICT LIABILITY, OR OTHERWISE.

This warranty is given only to the first purchaser from a retail dealer. No warranty is given to subsequent transferees.

This warranty does not cover product failures caused by: failure to maintain, neglect, abuse, damage due to excess water, fire, normal wear, improper set up and use. Periodic maintenance including lubrication and sharpening are not covered.

This warranty is not in force until such time as a properly completed and signed installation/warranty registration has been received by GFE within 30 days from the date of installation.

THE FOREGOING WARRANTY PROVISIONS ARE A COMPLETE AND EXCLUSIVE STATEMENT BETWEEN THE BUYER AND SELLER. GFE NEITHER ASSUMES NOR AUTHORIZES ANY PERSONS TO ASSUME FOR IT ANY OTHER OBLIGATION OR LIABILITY IN CONNECTION WITH SAID EQUIPMENT.

Example of items not covered under warranty, but not limited to just these items:

1. Acts of God, fire, water damage, burglary, accident, theft.
2. Freight damage.
3. Improper installation or alteration of equipment.
4. Use of generic or after market parts.
5. Repairs made by anyone other than a GFE designated servicer.
6. Lubrication.
7. Expendable wear parts, knife, stones, rubber boots, blown fuses, lamps.
8. Cleaning of equipment.
9. Misuse or abuse.